



# INDIAN-STYLE CHICKEN CURRY

with Chicken Thighs, Rice, Bell Pepper & Cilantro

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Basmati Rice



1 | 2  
Bell Pepper\*



1 | 2  
Onion



1 Clove | 2 Cloves  
Garlic



¼ oz | ¼ oz  
Cilantro



1 | 2  
Chili Pepper



10 oz | 20 oz  
Diced Chicken Thighs



2 TBSP | 4 TBSP  
Yogurt  
Contains: Milk



1 tsp | 1 tsp  
Garam Masala



5 oz | 10 oz  
Curry Sauce Base  
Contains: Milk



1 tsp | 2 tsp  
Paprika



1 | 2  
Chicken Stock Concentrate



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*The ingredient you received may be a different color.

## HELLO

### GARAM MASALA

A versatile, warming, earthy Indian spice blend that includes cumin, coriander, cardamom, cinnamon, black pepper, and ginger.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 620



## SOME LIKE IT HOT

Don't let its size fool you: Our little chili pepper packs a punch! Use as much or as little as you like in step 6. You're the chef, after all.

## BUST OUT

- Medium pot
- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 COOK RICE

- In a medium pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 2 PREP

- While rice cooks, **wash and dry produce**.
- Core, deseed, and dice **bell pepper** into 1-inch pieces. Halve, peel, and finely dice **onion**. Peel and mince or grate **garlic**. Roughly chop **cilantro**. Thinly slice **chili**.



### 3 SAUTÉ VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and **onion**; season with **salt** and **pepper**. Cook, stirring occasionally, until tender, 5-7 minutes. **TIP: If needed, add a splash of water to help pepper and onion soften.**
- Stir in **garlic**; cook until fragrant, 30 seconds.
- Turn off heat; transfer to a plate. Wash out pan.



### 4 COOK CHICKEN

- While veggies cook, pat **chicken\*** dry with paper towels. Add chicken, **yogurt**, **half the garam masala (all for 4 servings)**, **salt**, and **pepper** to a medium bowl and toss until evenly coated.
- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned all over, 2-4 minutes (**it'll finish cooking in the next step**). Reduce heat to medium.



### 5 MAKE CURRY SAUCE

- To the same pan, stir in **curry sauce**, **paprika**, **stock concentrate**, **½ cup water (1 cup for 4 servings)**, **1 TBSP butter (2 TBSP for 4)**, and a **big pinch of salt**. Bring to a simmer, then reduce heat to low. Cook until sauce is thickened and chicken is cooked through, 2-3 minutes. **TIP: If sauce seems too thick, stir in a splash of water.**
- Add **veggies** and **sour cream**; stir to combine. Taste and season with **salt** and **pepper**. Turn off heat.



### 6 SERVE

- Fluff **rice** with a fork. Divide between shallow bowls or plates.
- Top with **chicken** and **sauce**. Sprinkle with **cilantro** and **sliced chili** if desired. Serve.

\*Chicken is fully cooked when internal temperature reaches 165°.